

Insects

Mashed potatoes liquid

For the production of mashed potatoes, the potatoes are first peeled and cut into smaller pieces and then blanched to improve the starch accessibility. Mashed potatoes can also be prepared from cutting left-overs created when chips are cut. After mashing, the mash will be partially dried. During the start-up and run-down of production lines, co-products are created that are marketed as liquid animal feed. Mashed Potatoes Liquid is completely gelatinized making it easy to digest. The product complies with laws and regulations. Mycotoxins, insecticides, pesticides and herbicides are tested according to the GMP+ FSA. The product is non-GMO (according to Regulation (EC) 1829/2003 and 1830/2003).



Valid from 22 July 2024

Downloaded on 16 December 2025

		AID	SID
Dry matter %	22.5	Dig. Lysine	0.0
pH	4.9	Dig. Methionine	0.0
Crude protein	77	Dig. Methionine + Cystine	0.0
Crude fat	8	Dig. Threonine	0.0
Crude fibre	32	Dig. Tryptophan	0.0
Crude ash	35	Dig. Isoleucine	0.0
Starch total	718	Dig. Leucine	0.0
Sugar	10	Dig. Valine	0.0
Calcium (Ca)	0.3	Energie value	1.38
Sodium (Na)	1.4	NE pigs, kcal	2896
Chloride (Cl)	1.8	ME Schw., MJ	15.4
Potassium (K)	13.5		
Phosphorus total (P)	1.7		
Dig. Phosphorus	1.0		

Levels are based on averages and stated in grams per kg of dry matter, unless stated otherwise. Changes in product composition are reserved.

Feeding advice based on DS of total ration

Weaned piglets (up to 25 kg)	max 5%
Fattening pigs (25 - 50 kg)	max 10%
Fattening pigs (from 50 kg)	max 10%
Sows	max 15%

Logistics & Storage

Transport	Liquid with tank truck
Storage	In a (slot) silo or bunker, an agitator is not necessary.
Shelf life	3 months, provided the silo or bunker is cleaned regularly
Nipple worthy	No